

tudinizing for the better display of their figures or their clothes. It is scarcely of a Big Sister. "Don't you," she renouled nowadays when a girl sits with her hands clasped about her knee, although this would have horrified her George Ade's "Broad Girl" who scat-

George Ade's "Broad Girl" who scattered seven when the plums are of a choice variety and mother.

All this brings up a question: Do the popular artists and illustrators originate or copy the fashions? Because you must all have noticed that for years Charles Dana Gibson has been drawing girls who sit with their elbows on the table. Is he responsible for the fad, or did he merely copy a poss which he observed in good society and which is so admirably suited to show to the best advantage a pictty forearm? All the charming pen and ink girls who sport so vaily through the pages of the magazines and the new illustrated novels assume the graceful, unconventional and often somewhat studied poses affected by their up-to-date prototypes of the drawing room and boules vard, but who can say whether the girls are copying Mr. Stanlaws and Mr. poses affected by their up-to-date prototynes of the drawing room and boulevard, but who can say whether the
girls are copying Mr. Stanlaws and Mr.
Christy and Mr. Wenzell, or whether
Mr. Stanlaws, Mr. Christy and Mr.
Wenzell are copying the girls? Mr.
Christy has often been accused of beting the originator of that habit women
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And by the way, aren't the New

There is an old fashloned notion that it is the beight of vulgarity for a woman to read her elbows upon the table. So the part we was the part we year the past two years and the evolution sanines this maint instilled by mother than the past two years are the past two years as a part of the past two years the past two years the past two years are the past two years as a part of the past two years are two years are the past two years are two years ar

it possess the rare and unequaled flavor of the peach. Unlike the peach, the plum is improved to most tastes by cooking, and it is made more digestible as well, except the tough skin, which should not be eaten, even when the plums are of a choice variety, well ripened on the tree. There is no fruit so liable to irritate the digestive organs if eaten unripe, over-ripe or in lurge quantities. Only the large, sweeter kinds are fit to serve uncooked and these induiged in more as relish than as an important part of the meal. Flums contain a large amount of gum and may not be used very successfully for jelly making for often with the greatest care it will be tough and stringy.

Two favorite varieties are the "green gage," first cultivated by an English family whose name it bears, and the damson or damascene, which came originally, as the name suggests, from far away Da-

as well as a great variety of choice deserts.

Sift together two cups of flour measured after sitting once, two level teaspoonfuls of baking powder; sift these three times. Cream three tablespoonfuls of sugar and haif a tablespoonful of butter to a cream and add the yolks of taree well beaten eggs; add to this mixture haif a cup of sweet milk alternately with flour and baking powder, then add one and a haif cups of finely chopped blue plum pulp, and lastly fold in the stiffly beaten whites of the three eggs. Fry in deep fat by spoonfuls until a golden brown, drain on unglazed brown paper and serve dusted with powdered sugar. Send a snow sauce to table in separate sauce boat. The plums must be peeled and stones removed before chopping.

PLUM SOUFFLE. Pilum Souffile.

Peel and stone one quart of plums, press through a steve, sweeten to taste, beat into the yelks of six eggs, add two tablespoonfuls of sweet cream and three tablespoonfuls of dry cake crumbs, sponge cake crumbs are best mix thoroughly and fold in carefully the beaten whites of the six eggs. Bake half an hour and serve in the same dish in which baked. Place the dish in a pan of hot water before placing in the oven.

PLUM CHARLOTTE RUSSE. Plum Charlotte Russe.

Place in a saucepan one cup of sweet milk, the yolks of three eggs, half teacup of sugar: add one teaspoonful of vanilla, place over the fire and sir constantly until nearly boiling, take from the fire and add half an ounce of gelatine which has been soaked intwo tablespoonfuls of cold water, stir until cold; when it begins to thicken add half a pint of whipped cream. Cover the bottom of a deep round mold with preserved plums, pour in the Charlotte Russe mixture and set on ice to harden. When stiff and ready to serve turn out on a chop piatter and serve with a sauce made from the syrup drained from the preserved plums thickened with a little cornstanch.

the preserved plums thickened with a little cornstarch.

PLUM FOAM.

Peel and stone a quare of blue plums, cook until very tender, remove from the fire and chop fine, return to the saucepan and thicken three tablespoonfuls of cornstarch dissolved in a little water, remove from the fire and when nearly cold whip in the stiffy beaten whites of three eggs. Place in the ice chest for a few minutes until thoroughly chilled. Serve with sponge cake.

FILUM PIE.

To one cup of plum puip add one cup of sweet cream, thicken this with one teaspoonful of cornstarch made smooth with a little sweet milk, stir in to this two well beaten egg yolks and one-third cup of granulated sugar. Place this mixture take my word for sit, you will be a different woman in a short time."—

MBS. LAUBA EMMONS, Walkerville, Ont.

— \$5000 forfeit if original of above letter proofing genuineness cannot be produced. Don't hesitate to write to Mrs. Pinkham if there is anything about your case which you do not understand. She will treat you with kindness and her advice is free. No woman ever regretted writing her and she has helped thousands. Address is

in a piepan lined with rich piecrust, bake quickly, being careful root to burn it Beat the whites of the two eggs stiff and stir in carefully two tablespoonfuls of powdered rugar; spread this over the top of the pie and return to the oven; brown lightly. This is good either hot or cold.

BREAD AND PLIM PUDDING.
Put one pound of blue plums in a saucepan with a very little water and sitew gently until tender; remove from the fire and take out the pits. Cut stale bread in this slices and lay in a buttered pudding dish, place on this a layer of the plums, filling the dish in alternate layers of bread and truit, having the last layer of the slices of bread which have been buttered. Beat up two eggs with three tablespoonfuls of sugar, add a pint of sweet milk, pour over the top. Bake one hour.

PLUM SHORT CAKE.
Sift one pint of flour with two level tea-

sweet milk, pour over the top. Bake one heur.

PLUM SHORT CAKE.

Sift one pint of flour with two level teaspoonfuls of baking powder and a half teaspoonful of salt together three times, three tablespoonfuls of shortening worked into the flour with the tips of the fingers; add to this gradually two-thirds of a cup of milk, mix and turn out on a floured pastry board. Divide into two parts and roll out lightly and bake in a pie tin in a hot oven 20 minutes. When done pull apart and butter. Fill with plums which have been stoned and halved. Cover ten with whipped cream which have been stoned and halved. Cover ten been stoned and halved. Cover ten with whipped cream which have been stoned and halved. Cover ten believed. The heart in the fire and halved. Cover ten believed. The heart in the fire and halved. Cover ten believed. The heart is the stone halved. The heart is

inquiries Answered.

E. S. DeL. writes: Will you kindly send me, as soom as possible, a recipe for canning string beans, also fur picking the same as a sweet pickie?

CANNED STRING BEANS.

The beans must be young and as freshly gathered as possible. Wash thoroughly, pick over and remove the strings. Unless the beans are large leave them whole. Throw them in beiling water and let them cock rapidly for quarter of an hour. Have glass jurs well sterlized and heated, fill them quickly with the beans and enough boiling water to fill every crevice between the beans; lay the covers on lightly, place the jars one at a time, placing tid on and let the water boil around hem for one and a half hours at least then remove the jars, one at a time, placing them on a wet cloth and screwing down the covers tightly. Keep in a cool place. SWEET PICKLED BEANS.

Wash and string young tender beans and let them lie in brine for a week. Then the freshen in clear water, boil until just tenfer the interest of the place of the windows. "Gee! I didn't realize how rank Clistie is getting. Retire freshen in clear water, boil until just tenfer the place of the windows." Gee! I didn't realize how rank Clistie is getting. Retire for the windows. "Gee! I didn't realize how rank Clistie is getting. Retire for, Billy, and get another. But, say, what's the matter, old man? I left what's the matter, old man? I left what's the matter, old man? I left what's cooling a sonnet and going to

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which appeared in one of "Well," all Miss Gregory, "I am register the political of the many of "My Lady of the Healing of Denome," and which would have done that the lady than Billy Ashe. Ashe himself thought the political content of the terms of the many of the political content of the terms of the terms of the political content of the terms of the te

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